



# NO BAKE RECIPE BOOK

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## SNACK/TRAIL MIX RECIPES

### CHEX PARTY MIX:

6 Tbsps. of margarine/butter

2 Tbsps. of Worcestershire sauce

1 ½ teaspoons of salt

¾ teaspoon of garlic powder

½ teaspoon of onion powder

3 cups of Corn Chex cereal

3 cups of Rice Chex cereal

3 cups of Wheat Chex cereal

Or substitute Crispix cereal instead of Chex

1 cup of mixed nuts

1 cup of pretzels

1 cup of bagel chips broken in 1-inch pieces

Melt margarine/butter in a large microwavable bowl uncovered on High. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Microwave uncovered on High for 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

Recipe from [www.chex.com](http://www.chex.com)

HOT AND SPICY CHEX PARTY MIX:

¼ cup of margarine/butter

1 Tbsp. of Worcestershire sauce

1 ¼ teaspoons of salt

2 to 3 teaspoons of red pepper sauce

3 cups of Corn Chex cereal

3 cups of Rice Chex cereal

3 cups of Wheat Chex cereal

Or substitute Crispix cereal instead of Chex

1 cup of mixed nuts

1 cup of pretzels

1 cup of bite-size cheese crackers

Melt margarine/butter in large microwavable bowl uncovered on high. Stir in seasoning. Gradually stir in remaining ingredients until evenly coated. Microwave uncovered on High for 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in an airtight container.

Recipe from [www.chex.com](http://www.chex.com)

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CHEX MUDDY BUDDIES AND ALSO KNOWN AS SNOOPY PUPPY CHOW:

9 cups of Chex cereal (any variety) or Crispix cereal

1 package (6 ounces) semi-sweet chocolate chips (1 cup)

½ cup of peanut butter

¼ cup of margarine/butter

½ teaspoon of vanilla

1 ½ cups of powdered sugar

Measure cereal into a large bowl and set aside. Microwave chocolate chips, peanut butter and margarine in a 1 quart microwave bowl on high for 1 minute. Stir. Microwave for 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour chocolate mixture over cereal in bowl, stirring until evenly coated. Pour into large plastic food storage bag and then add powdered sugar. Seal bag and shake until well coated. Spread on to wax paper to cool. Store in an airtight container.

Recipe from [www.chex.com](http://www.chex.com)

SNACK CONES:

3 cups of popcorn

2 cups of multigrain cereal

1 cup of dried fruit bits

24 wafer ice-cream cones

Mix ingredients in a large bowl or baggie. Scoop the mixture into waffle cones.

Recipe from: Family Fun Magazine.

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JUNGLE FUN TOSS:

2 Cups of Apple Cinnamon Cheerios Cereal

2 Cups of plain Cheerios Cereal

2 Cups of Honey Nut Cheerios Cereal

1 ½ Cups of animal crackers

1 ½ Cups of pretzel twists

1 ½ Cups of cheese flavored snack crackers

½ Cup of assorted fruit chews or gummi candy

Mix all ingredients in a large bowl. Store in an airtight container.

Recipe from: Alpha-Bakery, Gold Medal Children's Cookbook.

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TRAIL MIXES FOR KIDS:

1 cup of mini pretzel sticks or pretzel twists

1 cup of Cheerios any flavor

1 cup of butterscotch chips or peanut butter chips

1 cup of cheese flavor crackers or goldfish

1 cup of m+ m's

1 cup of dried fruit

1 cup of peanuts

Mix all the ingredients together. Toss all the ingredients into a baggie or airtight container.

## MARSHMALLOW SURPRISE RECIPES

### S'MORES #1

Chocolate covered graham crackers

Marshmallow fluff

Use chocolate graham crackers as a base. Spread marshmallow fluff between two chocolate covered graham crackers to make a sandwich.

Recipe from [www.kidactivities.net](http://www.kidactivities.net)

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### S'MORES #2

Graham crackers

1 Tbsp. chocolate frosting

1 Tbsp. marshmallow fluff

Break graham crackers into four sections. Spread chocolate frosting and marshmallow fluff between two graham crackers to make a sandwich.

Recipe from [www.kidactivities.net](http://www.kidactivities.net)

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### S'MORE MARSHMALLOW POPS

16 marshmallows

$\frac{3}{4}$  cup of chocolate chips

Crushed graham crackers

Lollipop sticks or Popsicle sticks

Melt your chocolate in a microwave safe bowl for 30 seconds then stir. Continue to stir every 30 seconds until the chocolate is smooth. Stick marshmallows on a stick and dip it into the melted chocolate. Then roll the marshmallow into the crushed graham crackers.

Recipe from [www.sixsistersstuff.com](http://www.sixsistersstuff.com)

#### SPARKLY RAINBOW MARSHMALLOW KABOBS:

4-5 marshmallows per kabob

Variety of colored sprinkles, sanding sugar

Toothpicks

Lollipop sticks or skewers

Wax paper

Water

Place marshmallows on a toothpick and quickly dip them in a bowl of water. Immediately, sprinkle or roll with a generous amount of sugar sprinkles over the whole marshmallow. Carefully remove marshmallows from toothpick and place onto wax paper. Let dry several hours. Repeat with more marshmallows but using different colors. After marshmallows are dry, dab a small blob of Crisco and grease the top of lollipop stick. Insert marshmallows onto kabob stick into the hole left by the toothpick. Continue adding sprinkled marshmallows on to kabob stick 4 or 5 to a stick using different colors.

Recipe from [www.thedecoratedcookie.com](http://www.thedecoratedcookie.com)

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#### DOUBLE CHOCOLATE MARSHMALLOW MILKSHAKE:

½ cup of heavy cream

¼ cup of marshmallow fluff

1/8 teaspoon of vanilla extract

1 cup of cold whole milk

¼ cup of chocolate sauce

3 cups of chocolate ice cream

Grated bittersweet chocolate

Whisk ½ cup of heavy cream; ¼ cup marshmallow fluff and 1/8 teaspoon of vanilla extract until stiff and peaks form, set aside. Combine 1 cup of cold whole milk and ¼ cup of chocolate sauce in the blender. Add 3 cups of chocolate ice cream; blend until smooth. Fill 4 glasses one-quarter of the way with shake; add some marshmallow cream, then more milkshake, then cream, then milkshake. Finish with a dollop of marshmallow cream and garnish with grated bittersweet chocolate.

Recipe from [www.foodnetwork.com](http://www.foodnetwork.com)

## MARSHMALLOW TREATS

2 TBSP of butter

2 Cups of Rice Krispie Cereal, or Coco Krispie, Trix Cereal, or Lucky Charm Cereal

1 ½ Cups of marshmallows

Your choice of toppings, chocolate chips, peanut butter chips, whip cream, colored sprinkles etc....

Place a small pat of butter in the bottom of a silicone or paper baking cup. Place the baking cups in the microwave and heat for 10 seconds to melt the butter. Mix the cereal and marshmallows in a bowl until well mixed. Fill each baking cup with the cereal and marshmallow mixture. Top each cup with a pat of butter. Return the cups to the microwave and heat for 25 seconds. Use the back of a spoon to press the mixture down. Add your topping of choice and serve. Makes 6 servings.

Recipe from: Party in a Cup by Julia Myall.

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## CHEERIOS MARSHMALLOW BARS:

3 Tbsp. of butter

4 ½ cups of mini marshmallows (about one package)

5 cups of plain Cheerios

Grease or butter a 9x13 inch pan and one side of wax or parchment paper. In a large microwavable bowl, combine the butter and marshmallows. Microwave mixture on high at 30 second intervals but keep stirring each time until smooth. Quickly fold in Cheerios and pour into prepared pan. Press into place using greased wax or parchment paper, making an even layer. Allow to cool. You can add chocolate chips, peanut butter chips, nuts etc.

Recipe from [www.cheerios.com](http://www.cheerios.com)

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## RICE KRISPIE LOGS:

1 6oz. package of semi-sweet chocolate chips

1/3 cup of peanut butter

4 cups of Rice Krispie cereal

Combine chocolate chips and peanut butter in double boiler. Place over hot water; heat until melted. Remove from heat and add Rice Krispies, stirring until coated with chocolate mixture. Press firmly into 9x9x2 pan. Let cool until firm. Cut into 36 log-shaped bars.

Recipe from: Learning Boutique Publications.

## FRUIT TREATS

### BAKED APPLES IN THE MICROWAVE:

2 Granny Smith apples

2Tbsps. Of butter

2 Tbsps. Of cinnamon

2 Tbsps. Of brown sugar

Core the apples on a microwave safe dish. Add 1 tbsp. of butter, cinnamon, and brown sugar to each apple. Add a little bit of water to the dish. Microwave the apples 4-5 minutes. Use potholders to remove dish from microwave. Let the apples sit and cool for a few minutes before eating.

Recipe from [www.kidactivities.net](http://www.kidactivities.net)

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### MINI CARAMEL APPLES

4 inch lollipop sticks

Melon baller

Granny Smith Apples (one apple makes 8 mini apples)

Butterscotch chips or peanut butter chips

Chopped nuts, sprinkles or, shredded coconut

Paper candy cups

First cut the lollipop sticks in half at an angle (the pointy end will go into the apple pieces easier). With the melon baller, scoop out little balls of the apple. Soak the apple balls in water so they do not turn brown. Each ball should have a section with an apple peel. Push half of a lollipop stick into the peel of each ball. Melt chips according to the directions on the package. Dip and swirl the mini apples into the melted chips, then roll the apples in the nuts, sprinkles, or shredded coconut. Place mini apples in paper candy cups to set.

Recipe from [www.spoonful.com](http://www.spoonful.com)

#### SWEET CRANBERRY SALAD:

1 16-ounce can of whole cranberry sauce

½ cup chopped walnuts

1 red apple

Whip cream

Open the cranberry sauce and place in a bowl. Cut the apple into quarters and remove the core. Do not peel the apple. Chop the apple into little bits and add to the cranberry sauce. Add the walnuts and mix together. Pour into a 9x12 inch pan and place in the freezer for 2 hours. Cut into squares to serve and top with whip cream.

Recipe from: Party Ideas with Crafts Kids Can Make by Highlights Magazine.

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#### STAWBERRY BUTTER:

1 pint of fresh strawberries

1 pound of soft butter (4 sticks)

Paper baking cups or silicone cups

Clean and wash strawberries. Remove green tops. Pat the strawberries dry. Use a blender or electric mixer to cream together the butter and all but three of the strawberries until smooth. Use a spatula to scrape the butter mixture out of the blender and generously fill silicone baking cups or paper baking cups. Place the cups in the refrigerator for 1 hour or until mixture hardens. Slice the remaining strawberries and arrange a few slices on top of each cup. Then serve with bagels, muffins, or scones.

Recipe from: Party in a Cup by Julia Myall.

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#### STRAWBERRY LEMON SURPRISE SMOOTHIE

2 cups of lemonade

2 cups of frozen strawberries

1 cup strawberry yogurt

Pour all ingredients into the blender. Process until smooth. Serve immediately. Makes 3-5 servings.

Recipe from: Back to Basics.

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### BERRY BLAST SMOOTHIE

1 cup of apple juice

1 ½ cups of lemonade

1 cup of frozen raspberries

½ cup of frozen strawberries

1 cup of raspberry sherbet

Pour all ingredients into the blender. Process until smooth. Serve immediately. Makes 3-5 servings.

Recipe from: Back to Basics.

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### RASPBERRY CREAM SMOOTHIE

1 cup of orange juice

1 cup of raspberry yogurt

1 cup of vanilla frozen yogurt

½ cup of frozen banana chunks

1 ½ cups of frozen raspberries

Pour all ingredients into the blender. Process until smooth. Serve immediately. Makes 3-5 servings.

Recipe from: Back to Basics.

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### LEMONADE WATERMELON SOOTHER:

2 cups of watermelon pulp

3 oz. of frozen lemonade concentrate (1/2 of a 6 oz. can)

1 cup of lemon/lime soda

1 teaspoon of grenadine syrup

1-2 cups of ice

Pour all the ingredients into the blender. Process until smooth. Serve immediately. Makes 3-5 servings.

Recipe from: Back to the Basics.

## CHOCOLATE DELIGHTS

### CHOCOLATE TREAT:

3.5 package of instant chocolate pudding mix

1 ½ cups of milk

1 ½ cups of ice

1 banana

Pour all ingredients into the blender. Process until smooth. Serve immediately. Makes 3-5 servings.

Recipe from: Back to Basics.

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### CHOCOLATE MOUSSE:

½ cups of chocolate chips

1 cup of heavy whipping cream

1 teaspoon of vanilla

Whip cream

Paper baking cups or silicone cups

Melt chocolate chips in a microwave-safe bowl in the microwave for 15 seconds. Stop and stir. If mixture is still not melted, microwave for an additional 10 seconds. Whip the whipping cream with an electric mixer until it starts to peak. Then stir in the vanilla. Set aside 3 tablespoons of whipped cream. Pour the melted chocolate into the rest of the whipped cream and mix with a spatula until combined. Spoon some of the chocolate mousse in a paper baking cups or silicone cups. Then place a dollop of whip cream on top. Refrigerate the cups for 2 hours. Add your favorite topping before serving. Makes 6 cups.

Recipe from: Party in a Cup by Julia Myall.

#### WIGGLE WORM DIRT PUDDING:

1 package of Oreo cookies crushed

2 cups of cold milk

1 package of chocolate instant pudding mix (4 serving size)

8 ounces of whip cream

1 package of gummy worms

8 plastic cups

Put Oreo cookies in a sealable bag and close tightly. Using a rolling pin, roll and crush the cookies, until crumbly. Set aside. Put the milk and chocolate instant pudding mix in a large bowl. Whisk well until all of the pudding mix is dissolved. Let stand 5 minutes. Add whip cream and  $\frac{1}{2}$  of the crushed cookies. Stir well until well blended. Place a large spoonful of crushed cookies into the bottom of a plastic cup. Then add the pudding mixture on top of cookie mixture until the cup is  $\frac{3}{4}$  full. Add one large gummy worm so it is half in the cup and half out of the cup. Then spoon in more crushed cookies around the worm to hold in place. Top it off with some whip cream. Serve chilled. Makes 8 servings. You can add as many gummy worms in the pudding as desired.

Recipe from: [www.recipetips.com](http://www.recipetips.com)

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#### CHOCOLATE FUN-DUE

1 cup of semisweet chocolate chips

$\frac{1}{2}$  cup of evaporated milk

$\frac{1}{4}$  cup of mini marshmallows

Toothpicks or skewers

Strawberries, banana slices, pineapple chunks, cubed pound cake

In a microwave safe bowl combine the evaporated milk, chocolate chips, and marshmallows. Microwave the mixture on LOW for 2 minutes. Remove and stir. Microwave the mixture again for 1-2 minutes. Stir until smooth. Use toothpicks or skewers to dunk fruit or pound cake into the chocolate sauce. Be careful it will be hot.

Recipe from: American Girl Library Super Slumber Parties by Brooks Whitney.